Turkey Ragout in Pastry Cases

Ground peanuts give the turkey filling its body. A spoonful of tart cranberry compote cuts through the buttery pastry.



MAKES 4 ENTRÉE SERVES / SAUCEPAN AND OVEN TRAY

Prep 20 min · Cook 35–45 min

Ingredients

4 large ready-baked puff pastry cases (vol-au-vents), about 9 cm wide

200 g boneless turkey thigh, diced 1.5 cm

1 small onion, 1 garlic clove and ½ small red chilli, finely chopped

2 tsp oil, ½ tsp ground cumin and a pinch each nutmeg and cinnamon

200 ml salt-reduced chicken stock

½ lime and 2 tbsp roughly chopped coriander, stalks reserved

35 g roasted unsalted peanuts, ground finely

80 g frozen cranberries, 35 g sugar and 40 ml orange juice

40 g each carrot, turnip and zucchini, diced small, and 5 g butter

At a glance

1. Start the ragout
Soften the aromatics, add the turkey and simmer in stock with lime and coriander stalks until tender. Stir in the ground peanuts.

2. Prepare the sides
Simmer the cranberries with sugar and orange juice. Cook the diced vegetables and toss with butter.

3. Fill and serve
Warm the empty cases until crisp. Fold coriander leaves into the turkey and spoon it into the cases just before serving.

KOOK'S SECRET

Run a spoon through the ragout. When the sauce leaves a brief track across the pan, it is thick enough to sit in a pastry case.

Turkey Ragout in Pastry Cases

The full method

01 **Start the turkey**

Warm the oil in a saucepan. Soften the onion for 4 minutes, then add the garlic, chilli, cumin, nutmeg and cinnamon. Stir for 30 seconds. Add the turkey and stir for 2 minutes.

02 **Simmer gently**

Add the stock, finely grated lime zest, a squeeze of lime juice and finely chopped coriander stalks. Cover and simmer for 25–35 minutes, until the turkey is tender and reaches at least 75°C in the centre. Add a splash of water if the pan starts to dry.

03 **Make the compote**

In a small pan, simmer the cranberries, sugar and orange juice for 6–8 minutes. Stir occasionally. Once the berries burst and the juices turn syrupy, spoon into a bowl.

04 **Cook the vegetables**

Peel the carrot and turnip and cut all the vegetables into 5 mm dice. Simmer the carrot and turnip for 3–5 minutes in lightly salted water, adding the zucchini for the last minute. Drain and toss with the butter.

05 **Finish and fill**

Warm the empty pastry cases following the packet directions. Stir the ground peanuts into the turkey and simmer uncovered for 2–3 minutes, until the sauce clings. Add the coriander leaves and lime juice to taste. Fill the warm cases. Spoon the diced vegetables onto the ragout or alongside. Serve with the compote.

FROM MARK'S KITCHEN

Keep the pastry cases empty until everyone is at the table. The filling can wait a minute, but the crisp bottoms soon soften.